

COMMERCIAL ITEM DESCRIPTION**BARBECUE SAUCE**

**The U.S. Department of Agriculture (USDA) has
authorized the use of this Commercial Item Description.**

1. SCOPE. This Commercial Item Description (CID) covers barbecue sauce packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties; and as a component of operational rations.

2. PURCHASER NOTES.**2.1 Purchasers *shall specify* the following:**

- Flavor(s) of barbecue sauce required (Sec. 3).
- When fruit purees are added as an ingredient (Sec. 3).
- When analytical requirements are different than specified (Sec. 6.1).
- When analytical requirements need to be verified (6.2).
- Manufacturer's/distributor's certification (Sec. 9.2) or USDA certification (Sec. 9.3).

2.2 Purchasers *may specify* the following:

- Manufacturer's quality assurance (Sec. 9.1 with 9.1.1) or (Sec. 9.1 with 9.1.2).

3. CLASSIFICATION. The barbecue sauce shall conform to the following flavor(s) and type(s) as specified in the solicitation, contract, or purchase order.

Flavors and types

Flavor I - Plain/regular

Flavor II - Honey

Flavor III - Hickory smoke

Flavor IV - Other

Type A - With fruit purees added (ex: fig puree, date puree, plum puree, cranberry puree)

Type B - Without fruit purees added

4. MANUFACTURER'S/DISTRIBUTOR'S NOTES. Manufacturer's/distributor's products *shall meet* the requirements of the:

- Salient characteristics (Sec. 5).
- Analytical requirements: *as specified by the purchaser* (Sec. 6).
- Manufacturer's/distributor's product assurance (Sec. 7).
- Regulatory requirements (Sec. 8).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 9).

5. SALIENT CHARACTERISTICS.

5.1 Processing. The barbecue sauce shall be prepared in accordance with good manufacturing practices (21 CFR Part 114).

5.2 Ingredients. The barbecue sauce may contain ingredients, such as but not limited to; high fructose corn syrup, water, tomato concentrate (water and tomato paste), distilled vinegar, molasses, fruit purees, spices, salt, modified food starch, xanthan gum or guar gum, and natural flavors.

5.3 Finished product. The barbecue sauce shall be smooth and possess a consistency such that not more than a slight separation of free liquid occurs. The barbecue sauce may have small pieces of vegetable flavorings, bacon bits, and spices.

5.3.1 Flavor and odor. The barbecue sauce shall have a spicy, smoky, sweet/sour tomato flavor and odor characteristic of the flavor specified. There shall be no foreign flavors or odors.

5.3.2 Appearance. The barbecue sauce shall be a deep reddish brown color and shall be smooth, glossy, and moderately thick.

5.4 Foreign material. All ingredients and finished product shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation.

6. ANALYTICAL REQUIREMENTS.

6.1 Analytical requirements. Unless otherwise specified in the solicitation, contract, or purchase order, the analytical requirements for the barbecue sauce shall be as follows:

6.1.1 Soluble solids. The soluble solids shall be not less than 30.0 percent and not greater than 39.0 percent.

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6.1.2 pH. The pH level shall be not greater than 4.0.

6.1.3 Titrateable acidity (as acetic). The acidity content shall be not less than 1.20 percent and not greater than 1.90 percent.

6.1.4 Salt content. The salt content shall be not less than 1.5 percent and not greater than 3.8 percent.

6.2 Product verification. When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, the following procedures will be followed.

6.2.1 Sampling procedures. USDA inspection service will select the number of product containers based on USDA inspection service sampling procedures and plans.

6.2.2 Composite sample. Analytical testing shall be performed on a composite sample. The composite sample shall be 454 grams (1 pound) and prepared from subsamples drawn from randomly selected containers. The number of subsamples used to create the composite shall be based on USDA procedures.

6.3 Analytical testing. When specified in the solicitation, contract, or purchase order, the analyses shall be in accordance with the following methods from the Official Methods of Analysis of the AOAC International:

<u>Test</u>	<u>Method</u>
Soluble solids	970.59 or 932.14
pH	981.12
Titrateable acidity (as acetic)	942.15
Salt	941.13

6.4 Test results. The test results for soluble solids and salt shall be reported to the nearest 0.1 percent. The test result for titrateable acidity shall be reported to the nearest 0.01 percent. The test results for pH shall be reported to the nearest 0.1 value. Any result not conforming to the analytical requirements shall be cause for rejection of the lot.

7. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE. The manufacturer/distributor shall certify that the barbecue sauce provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance

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practices, and be the same prepared barbecue sauce offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

8. REGULATORY REQUIREMENTS. The delivered barbecue sauce shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of barbecue sauce within the commercial marketplace. Delivered barbecue sauce shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

9. QUALITY ASSURANCE PROVISIONS. *Purchaser shall specify 9.2 or 9.3; purchaser may specify 9.1 with 9.1.1 or 9.1 with 9.1.2.*

9.1 Manufacturer's quality assurance. When required in the solicitation, contract, or purchase order, the product manufacturer shall be required to provide evidence, by certificate, that the manufacturing plant has undertaken one of the following quality assurance measures within 12 months prior to providing a bid, or no later than 10 business days from the date of awarding of the contract. Failure to provide this documentation within the proper time frame may result in the contract being terminated for cause.

9.1.1 Plant systems audit. A plant systems audit (PSA) shall be conducted by the USDA, Agricultural Marketing Service (AMS), or another audit performed by a third party auditing service and is required within 12 months prior to the date of the awarding of the contract. *(An AMS PSA verifies the manufacturer's capability to produce products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations Part 110 – Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food; and have in place an internal quality assurance program. The AMS PSA determines the manufacturer's ability to produce under this CID, if the products of interest are identified at the time of the PSA.)*

9.1.2 Plant survey. A plant survey shall be conducted by USDA, AMS, or another survey performed by a third party auditing service and is required within 12 months prior to the date of the awarding of the contract. *(An AMS plant survey audit verifies that, at the time of the survey, the manufacturer produces products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.)*

9.2 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished barbecue sauce distributed meets or exceeds the requirements of this CID.

9.3 USDA certification. When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the Processed Products Branch (PPB), Fruit and Vegetable Programs (FVP), AMS, USDA, shall be the certifying program. PPB inspectors shall certify the quality and acceptability of the barbecue sauce in accordance with PPB procedures which include selecting random samples of the packaged barbecue sauce, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official PPB score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, PPB inspectors will examine the barbecue sauce for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

10. PACKAGING. Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.

11. USDA INSPECTION NOTES. When Section 9.3 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of samples of packaged barbecue sauce, and compliance with requirements in the following areas:

- Salient characteristics (Sec. 5).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.2). When USDA analytical testing is specified, PPB inspection personnel shall select samples and submit them to the USDA, Science and Technology Program (S&TP) laboratory for analysis.
- Packaging requirements (Sec. 10 or as specified in the solicitation, contract, or purchase order).

12. REFERENCE NOTES.

12.1 USDA certification contact. For USDA certification, contact the **Branch Chief, PPB, FVP, AMS, USDA, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-4693, Fax (202) 690-1527, or via E-mail: james.rodeheaver@usda.gov.**

12.2. Analytical testing and technical information. For USDA technical information on analytical testing, contact the **Branch Chief, Technical Service Branch, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-0621, or via E-mail: anita.okrend@usda.gov.**

12.3 Sources of documents.

12.3.1 Source of information for nongovernmental document is as follows :

Copies of the Official Methods of Analysis of the AOAC International may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877, telephone on (301) 924-7077. Internet address: <http://www.aoac.org>.**

12.3.2 Sources of information for governmental documents are as follows :

Applicable provisions of the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. This document may be purchased from: **Superintendent of Documents, ATTN: New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954. Credit card (MasterCard or Visa) purchases may be made by calling the Superintendent of Documents (202) 512-1803 or on the Internet at: <http://www.nara.gov/fedreg>.**

Copies of this CID and the United States Standards for Condition of Food Containers are available from: **Head, Food Quality Assurance Staff, FVP, AMS, USDA, STOP 0243, 1400 Independence Avenue, SW, Washington, DC 20250-0243, telephone (202) 720-9939, Fax (202) 690-0102, via E-mail: FQAStaff@usda.gov or on the Internet at: <http://www.ams.usda.gov/fv/fvqual.htm>.**

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: **Commander, Defense Supply Center Philadelphia, ATTN: DSCP-HSL, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or FAX (215) 737-2963 or via E-mail: sagallagher@dscp.dla.mil.**

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, Document Automation and Production Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094.**

MILITARY INTERESTS:

Custodians

Army - GL
Navy - SA
Air Force - 35

CIVIL AGENCY COORDINATING ACTIVITIES:

DOJ - BOP
HHS - NIH, IHS
USDA - FV
VA - OSS

Review Activities

Army -MD, QM
Navy - MC

PREPARING ACTIVITY:

DLA - SS

(Project No. 8950-P074)

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